



Caprili Rosso di Montalcino

Appellation: Rosso di Montalcino DOC

Region: Toscana

Type: Red, dry

Varietal: 100% Sangiovese Grosso

Rosso di Montalcino is made with the same varietal as Brunello but should not be considered merely Brunello's "little brother". The grapes come from younger Sangiovese vines, about 15 years old, that later will be used for the production of Brunello. The wine-making style is planned from the beginning to produce a wine that drinks younger. The Rosso is released one year after the harvest.

Tasting Notes

Color: Vibrant ruby red.

Bouquet: Ruby red shading into garnet.

Taste: A dry, warm and slightly tannic palate with a marked bitterish note in the finish.

Alcohol: 14.5%

Food Pairings

Pasta with red sauce, risottos, light meat dishes.

Vineyard Notes

Production Area: Montalcino (Siena).

Vineyard: Testucchiaia vineyard. The average age is about 15 years old with a significant portion over 25 years old.

Elevation: 365 meters (1,200 feet) a.s.l.

Exposure: Southwest.

Soil: Mixed limestone and silica rocks.

Training system: Spurred cordon.

Yield: 2.5 tons per acre.

Winemaking Notes

Harvest: Early- to mid-October.

Vinification: Spontaneous fermentation thermo-conditioned in steel tanks for a maximum of three weeks with 8-10 soft daily pump-overs.

Ageing: 12 months in large Slavonian oak barrels, followed by a few months in the bottle before release.



Caprili is headed by Giacomo Bartolommei, winemaker and the fourth generation on this family-run estate. The winery continues to be one of the best, small-scale producers in the appellation and is one of the original producers that established the reputation of Montalcino. Caprili controls the quality of the entire wine-making production cycle, vinifying only grapes grown on the estate and closely supervising every stage of production until the wine is released onto the market. The Bartolommei family settled in the Municipality of Montalcino and, beginning 1911. They started working at the Caprili farm in 1952. In 1965, they bought the property. In the same year, they planted the first vineyard, still called "Madre" to this day. The first bottle of Brunello di Montalcino was produced in 1978 harvest and was put on the market in 1983.